

17. (CURRENTLY AMENDED) A vehicle according to claim [[14]] 15, wherein the vehicle has an internal combustion engine and the oven is ~~eatable~~ heatable in part from an electrical current derived from said engine.
18. (PREVIOUSLY PRESENTED) A vehicle according to claim 14, comprising two ovens.
19. (PREVIOUSLY PRESENTED) A vehicle according to claim 18, wherein each oven comprises a respective heating and control arrangement.
20. (PREVIOUSLY PRESENTED) A vehicle according to claim 18, wherein the ovens are heated by a common heating arrangement.

Remarks:

Applicant has read and considered the Office Action dated April 2, 2010 and the references cited therein. Claims 1, 9-12, 14 and 17 have been amended. Claims 1 and 4-20 are currently pending. Reconsideration is hereby requested.

In the Office Action, claims 4-20 were rejected under 35 U.S.C. § 103(a) as being unpatentable over Delzanno et al., in view of Bell. The Office Action states that Delzanno et al. discloses an oven for use in a vehicle having an oven cavity (2) with an air inlet (16, 70) and an air outlet (19) and a heating arrangement (3) arranged to maintain a temperature of at least 130°C, electronically powered heating device connected to a vehicle and powered by a motor, a heat exchanger (3), and a combustion engine. The Action states that Delzanno does not disclose a second heating device and a control device. However, the Action states that Bell discloses a second heating device and a control device (52). The Action states that it would have been obvious to one of ordinary skill in the art to include a second heating device and a control device as disclosed by Bell in the oven of Delzanno et al. to allow for a more uniform heating. Applicant respectfully traverses the rejection.

Claims 1 and 14 have now been amended and are believed to patentably distinguish over the prior art including Delzanno et al., Bell or any other prior art or combination thereof. Claim 1 recites a convection oven for use in a vehicle including an oven chamber with an air inlet and an air outlet, an air feed conduit feeding an air feed into the oven chamber through the air inlet and a heating arrangement heating the air feed before it is fed into the oven chamber. The heating arrangement is arranged to maintain a temperature of at least 130°C in the oven chamber. Claim 1 now further recites an electrically powered first heating device in the air feed conduit and a second heating device in the air feed conduit spaced apart from the first heating device so that in use, the first and second heating devices heat the air feed in series. Applicant asserts that

such a convection oven is neither shown nor suggested by Delzanno et al. and/or Bell et al. or any combination thereof.

The present invention relates to oven devices that can heat food efficiently to a temperature that is appropriate for cooking of food and generating food from a frozen state. Delzanno only teaches a device for maintaining the previously cooked or heated article at a warm temperature. In paragraph 20, Delzanno refers to the device as a "dish heater" and states that it is "for keeping hot and for transporting dishes". The objective in Delzanno is to improve humidity for stored foods. Moreover, Applicant notes that Delzanno is not a convection oven and utilizes radiation and heat conduction for heating the cavity. At paragraph 22, Delzanno recites "It is of great importance, however, to stress that the heat must be transmitted to air contained in the container (2) by simple heat conduction and heat radiation."

Conversely, the present invention uses convection with air heated prior to entering the oven chamber. In addition, Delzanno only teaches a single heating device. The present invention not only teaches two heating devices but teaches two heating devices in series positioned prior to the air entering the chamber of the oven. Claim 1 recites a first heating device and air feeding conduit and a second device and air feeding conduit spaced apart from the first heating device. Claim 1 also clarifies that the devices heat the air feed in series. This is neither shown nor suggested by Delzanno. Moreover, Bell uses radiant type heaters, see column 7, lines 3-19, that are positioned within the oven cavity. Such devices would not work for heating an air feed prior to entering an oven chamber or for convection heating. In addition, Applicant notes that Bell teaches cooking at a location where the food is served rather than just as a transport as in Delzanno. Although the Office Action states that including the heating device of Bell and the container of Delzanno would result in "more uniform heating" of the food, Applicant asserts that this characterization is without basis. The heating system of Delzanno and Bell are completely different types of heating and could not be combined and be operable. The Bell system is designed to quickly and intensely heat one pizza from above and below and

induces substantial changes to the temperature and moisture content of the food product. Delzanno is only utilized for keeping the food warm while controlling humidity to prevent food from becoming soggy or otherwise adversely affecting its texture. Applicant asserts that the devices are not compatible. Moreover, even if they are combined, they do not arrive at first and second heating devices positioned in the air feed conduit and do not teach first or second devices spaced apart from one another and heating the air feed in series. Applicant asserts that the present invention provides for advantageous heating of the air and resulting cooking of the pizzas that is not possible with the prior art or any combination thereof. Even when combined, the cited references fail to achieve the convection oven recited in claim 1.

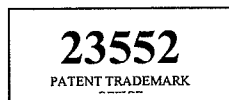
Similarly, claim 14 recites a vehicle having a convection oven for use in the vehicle, the oven comprising an oven chamber with an air inlet and an air outlet, an air feed conduit feeding an air feed into the oven chamber through the air inlet, and a heating arrangement heating the air feed before it is fed into the oven chamber, the heating arrangement being arranged to maintain a temperature of at least 130°C in the oven chamber. Claim 14 also now recites an electrically powered first heating device in the air feed conduit and a second heating device in the air feed conduit spaced apart from the first heating device, the first and second heating devices heating the air feed in series. As discussed above, Delzanno and Bell fail to teach or suggest the heating arrangement. Neither teaches nor suggests the first and second heating units in series and neither suggests placement in the air feed conduit. Moreover, Applicant asserts that the combination cannot achieve the improved heating that is obtained with the first and second heating devices for cooking via convection as recited in claim 14. Applicant asserts that claim 14 patentably distinguishes over Delzanno et al., Bell et al. or any other prior art or combination thereof. Applicant therefore requests that the rejection under 35 U.S.C. § 103(a) be withdrawn.

Applicant further asserts that the claims depending from claims 1 and 14 are also allowable for at least the same reasons as well as others provided by the advantages recited in

those claims. Applicant therefore asserts that the dependent claims are also in condition for allowance and requests that the rejection be withdrawn with regard to all claims.

A speedy and favorable action in the form of a Notice of Allowance is hereby solicited. If the Examiner feels that a telephone interview may be helpful in this matter, please contact Applicant's representative at (612) 336-4728.

Please consider this a PETITION FOR EXTENSION OF TIME for a sufficient number of months to enter these papers or any future reply, if appropriate. Please charge any additional fees or credit overpayment to Deposit Account No. 13-2725.



Respectfully submitted,

MERCHANT & GOULD P.C.

Dated: _____

7/2/10

By: _____

Gregory A. Sebald
Reg. No. 33,280
GAS/krn